

Specifications for SWC 612 – Dairy Products

1. GENERAL REQUIREMENTS

Product quality - The dairy products contract specifications are intended to be descriptive. If the quality of a dairy products item varies from this description and is questionable, it is the contractor's responsibility prior to delivery to get the acceptance from the agency's food manager.

Buy American Provision Requirement – All K-12 school purchases must abide by the Buy American Provision.

Smart Snack Requirement - Starting in School Year 2014-15, all foods sold at school during the school day are required to meet nutrition standards. The Smart Snacks in School regulation applies to foods sold a la carte, in the school store, vending machines, and any other venues where food is sold to students. It is the Supplier's responsibility to ensure snack foods (i.e. ice cream products) meet this Smart Snack eligibility requirement before bidding. If a snack does not meet this requirement, it is the Supplier's responsibility to inform the Contract Administrator so appropriate changes can be made to the bid line items. The web link to this calculator can be found at Alliance Product Calculator which is listed below.

<https://foodplanner.healthiergeneration.org/calculator/>

Shelf Life - All products furnished shall be dated to provide adequate shelf life normal use. Milk and cream shall have a minimum shelf life of 7 days from the day of delivery. Cottage Cheese, yogurt, sherbet and ice cream shall have a minimum of 14 days.

2. PRICING AND ADJUSTMENTS

This is an adjustable price contract, with pricing permitted to change on a monthly basis for Class I dairy products. All other products on contract will be part of Catalogs with a percentage off discount with updated Catalogs sent in monthly. Supplier's updated discounts should be submitted no later than the 21st day of each month for prices to be effective the following month.

Price Decreases: After the Firm Price Period, prices shall be equitably adjusted to reflect a decrease in Contractor's costs based on the Federal Milk Market Order published monthly by the USDA and an Economic Price Adjustment.

Price Increases: After the Firm Price Period, prices shall be equitably adjusted to reflect an increase in Contractor's costs based on the Federal Milk Market Order published monthly by the USDA and an Economic Price Adjustment.

For Price Decrease or Increases, the adjustments will be based on the USDA price model included in the link below (Under *Announcements of Federal Order Prices* click *Most recent Advanced Prices and Pricing Factors*). The dollar adjustment based on the formula will be used for the Economic Price Adjustment.

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The Federal Milk Market Order pricing and the monthly release schedule can be accessed using the links below:

<https://www.ams.usda.gov/rules-regulations/mmr/dmr>

<https://www.ams.usda.gov/sites/default/files/media/20192020PriceAnnouncementReleaseDates.pdf>

This monthly adjustment may be positive, zero, or negative.

Excluded from this price are any optional prompt payment discounts.

5. PACKAGING & LABELING

All packaging shall be in accordance with good commercial practice. Labeling shall be in accordance with national UPC bar coding complying with the Federal Food, Drug and Cosmetic Act and regulation promulgated there under. USDA nutritional labels shall be included on products delivered to agencies requesting this labeling (such labeling is mandatory for customers receiving National School Lunch Program reimbursement). Shipping containers shall be in compliance with the National Motor Freight Classification and Uniform Freight Classification Code.

6. DELIVERY

General Delivery Requirements - Deliveries will be consistently scheduled to arrive at each agency at a day and time mutually agreed upon by the Contractor and the agency. Deliveries once or twice a week are common.

All fresh items should be delivered at or below 40 degrees Fahrenheit. All ice cream should be delivered at or below 0 degrees Fahrenheit.

7. WAREHOUSING AND SANITATION PROGRAM/HACCP

Supplier must have an active HACCP program and all records must be supplied upon request by the State.